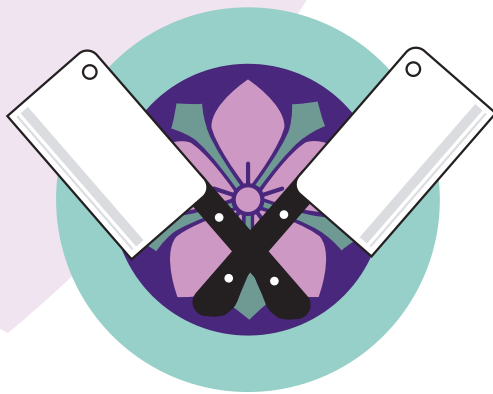
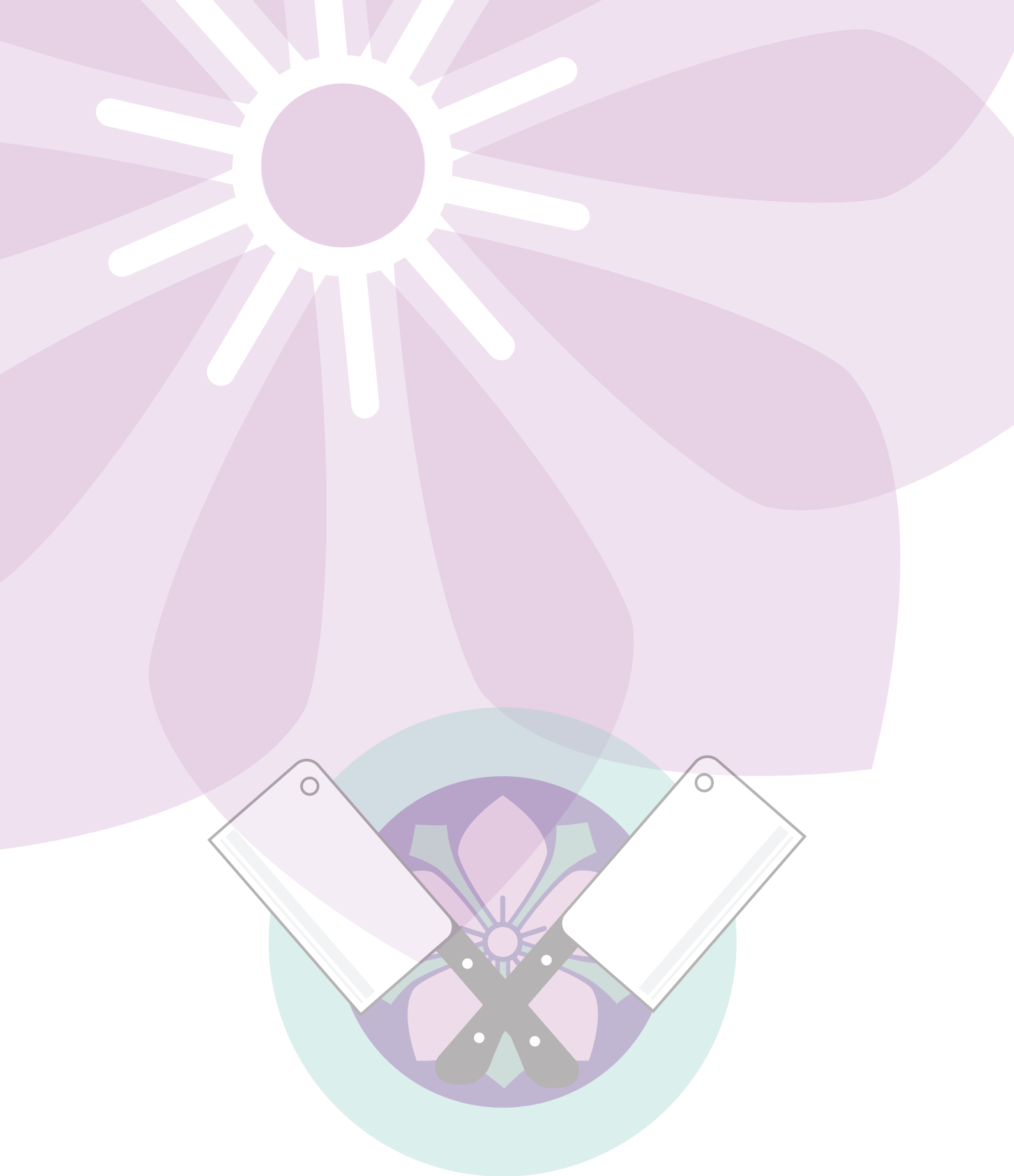


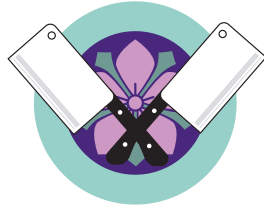
Your
**Fairytale
Wedding**
with



JOSHUA'S
CATERING COMPANY



Unit 5, Marina Business Park, Lydney, Glos GL15 5ET
07899 650231/07900 304912
joshuascateringcompany@aol.co.uk • <https://joshuascatering.co.uk>



JOSHUA'S

CATERING COMPANY

About us and catering for your special day

JOSHUA'S CATERING COMPANY are now well into their second decade as one of the region's leading event caterers, a position achieved thanks to interesting and creative menus coupled with drama-free organisation and logistics.

Partners Glyn Allford and James Snell were first thrown together as Chef and Sous Chef at a high profile wedding venue. Like minded - they quickly became firm friends and subsequently business partners who, even at that stage, had more than 50 years combined experience. Glyn's background is in external catering and baking while James previously worked in restaurants as far apart as London and Glasgow, including places part of the world famous St.John's franchise.

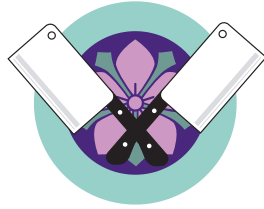
Glynn and James recognised that although the venue they both worked for was successful, there was so much more that could be offered both in terms of menus and all round flexibility. They decided to put their expertise and creativity to work for themselves and made it their mission to generate attractive and diverse menus that could be delivered in a wide range of venues.

Initially, as the fledgling Joshua's Catering Company, they took over the kitchens at a town centre pub and restaurant, the pub also benefitted from a large function room. This worked well as the company grew but they soon realised that the constraint of traditional restaurant opening hours was hampering the main focus of their business - wedding catering.

Their decision to move to a light industrial unit proved a good one. In their current premises they were able to design a purpose-built, state-of-the-art commercial kitchen with associated storage and office/reception accommodation. This has allowed them to expand their business as specialist caterers for weddings and event hospitality. Joshua's Catering can provide hog roasts, BBQs, Street Food, along with many other interesting and diverse menus for events of all kinds. They also provide catering for local businesses and festive boards for local Masonic lodges.

Wedding catering, however, will always remain their passion, making a special day even more special with a choice of wonderful menus individually tailored to a wide range of requirements and budgets.





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Canape Selection

Our Canapés are served on slate platters by waiting staff during your welcome drinks reception.
Create your own selection by choosing up to five options from the list below:

Savoury Selection

Warm Stilton & Red Onion Crostini
Coriander Crouton with
Brie & Grape Chutney
Smoked Salmon & Spinach Roulade
Roasted Red Pepper, Feta & Mint
Crostini Free Range Bang Bang
Chicken Filo Crowns
Warm Mini Quiches

Sweet Chilli Prawn Filo Crowns
Barbecued Pork Char Siu
Vegetable Spring Rolls
Chicken Satay
Red Onion Pakoras
Vegetable & Coriander Samosa
Lamb Kofta's
Garlic Mushroom Puffs

Sweet Selection

Mini Raspberry
Pavlova's Chocolate
Profiteroles Glazed
Lemon Tarts Mini
Bannoffee Pies

Chocolate Dipped Strawberries
Strawberry Scones with
Clotted Cream
Almond & Apricot Slice

Premium Selection (at additional cost)

Devilled Crab in Baby Gem
Seared Beef Filet with Pea Puree & Béarnaise
Buckwheat Blinis with Smoked Salmon, Sour Cream & Dill
Chorizo & Mozzarella Skewers
Tempura King Prawns
Sticky Roasted Belly Pork Lolly Pops



Wedding Breakfast Menu (A)

Starters

Seasonal Soups & Crusty Bread

Tomato & Mozzarella Salad

Sliced Beef Tomatoes, Buffalo Mozzarella, Rocket Salad with a Basil Dressing

Sausage Meat and Cranberry Puff Pastry Roll

Served with Pickled Apple and a Roasted Cherry Tomato and Endive Salad

Smoked Salmon, Cream Cheese and Spinach Roulade

With a Fennel, Rocket & Dill salad

Caramelised Red Onion & Caerphilly Tatin

Caramelised Red onions with Balsamic Vinegar, Caerphilly Cheese
& Rocket Leaves

Hoisin Chicken Skewers

Coated in Toasted Sesame Seeds on a Crispy Noodle, Spring Onion and Leaf
Salad, Drizzled with a Sweet Chilli and Coriander Dressing

Main Course

Roasted Topside of British Beef

with Yorkshire Pudding, Horseradish Mash & Red Wine Gravy

Slow Cooked Loin of Pork Stuffed with an Apricot & Sage Farce

Served with a Whole Grain Mustard Mash & Gravy

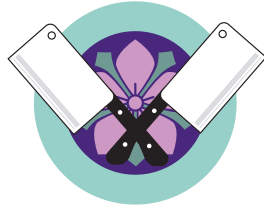
Chicken Breast Wrapped in Smoked Bacon

with Dauphinoise Potatoes & Madeira Gravy

Seared Salmon Fillet with Crushed New Potatoes & Creamed Leeks

Sweet and Sticky Slow Cooked Beef Brisket

with Roasted Carrots, Carrot and Swede puree, Pickled Walnuts
and Water Chestnuts



JOSHUA'S
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Wedding Breakfast Menu (A)

Dessert

Sticky Toffee Pudding
with Toffee Sauce & Pouring Cream

White Chocolate and Raspberry Cheesecake
Topped with Fresh Raspberries and a White Chocolate Sauce

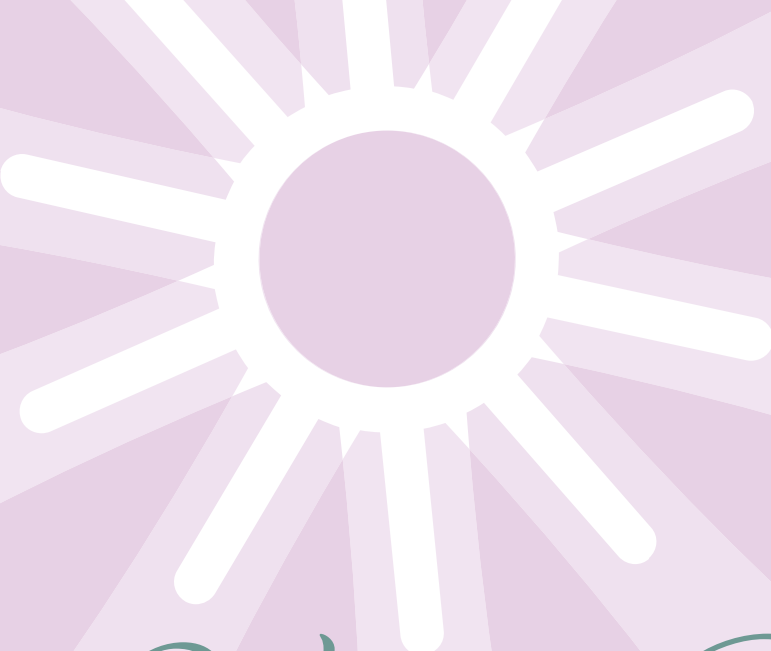
Lemon and Blackberry Posset
served with Stem Ginger Shortbread Fingers

Triple Chocolate Brownie
with Chocolate Sauce and Vanilla Ice Cream

Eton Mess
Sweet Meringue Folded Through Fresh Strawberries and
Whipped Double Cream

Price inclusive of crockery & cutlery and paper napkins

One choice from each course excluding any dietary requirements.
To include an additional choice there is a price
per guest supplement



Wedding Breakfast Menu

Vegetarian Main Course

Spinach & Chickpea Tagine

With a Citrus & Herb Couscous, Fresh Thyme & Smoked Paprika finished with
Garlic Roasted Artichoke Hearts & Chopped Spinach

Tomato, Olive & Aubergine Stew

Fried Aubergine Coated in a Rich Tomato & Olive Ragout with Vegetarian
Parmesan Polenta & Salsa Verdi

Mushroom, Roasted Garlic & Goats Cheese Wellington Mushrooms Sautéed

with Tarragon & White Wine Topped with Crumbled Goats Cheese &
Roasted Garlic Puree, Wrapped in Puff Pastry Served with a
Creamy Mushroom Sauce

Butternut Squash & Gorgonzola Risotto

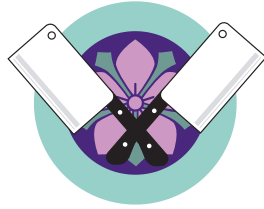
With Toasted Pumpkin Seeds & a Sage Butter

Mixed Mediterranean Vegetable & Aubergine Moussaka

Layered with a Creamy White Sauce

Puy Lentils with Roasted Beetroot, Peas & Mint

With Wilted Watercress & a Toasted Garlic Bruschetta Topped
with Crème Fraiche



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Wedding Breakfast Menu (B)

Starters

Crispy Salt and Pepper King Prawns

Served on a Mango & Pomegranate Salad & Finished with a
Garlic & Green Chilli Salsa

Chicken Liver Parfait

With a Spiced Tomato Chutney & Toasted Ciabatta

Garlic and Sage Roasted Butternut Squash with Chopped Spinach & Gorgonzola

Wrapped in Puff Pastry and Served with Picked Leaves
and a Sun blush Tomato Dressing

Poached Asparagus spears

With a soft boiled Free Range Egg, Truffle Hollandaise and Pancetta crisp

Cumin & Black Peppercorn Seared Beef Fillet

With Wild Rocket, Extra Virgin Olive Oil & Shaved Parmesan

Deville Crab & Avocado Salad

Spiced White & Brown Crab Meat, Layered with Avocado & Curly Endive
Salad. Finished with a Sweet Chilli, Coriander & Lime Dressing.



Wedding Breakfast Menu (B)

Main Course

Lemon & Garlic Roasted Guinea Fowl

Served with Dauphinoise Potatoes, Watercress & Bread Sauce

Pan Fried Monkfish Tail

Set on Braised Savoy Cabbage & Puy Lentils & Finished with a Red Wine Reduction

Lamb Shank

Slowly Braised with Fennel & Pearl Barley Topped with a Fresh Herb Salsa Verdi

Traditional Roast 30 Day Aged Sirloin Beef

Baked Field Mushroom Filled with Creamed Spinach,
Boulangère Potato & Red Wine Jus

Assiette of Lamb*

Roasted Lamb Fillet set on Seven Hour Braised Lamb Shoulder Served
with a Parsnip & Truffle Oil Puree & Rich Lamb Jus

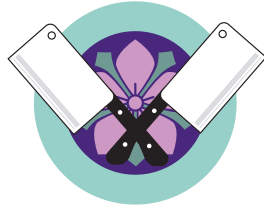
* (Market Prices Apply)

Baked Loin of Cod

Topped with Welsh Rarebit & Served on Creamed Leeks & Mashed Potatoes

Beef Wellington

Beef Fillet on a Mushroom Farce Topped with Dijon Mustard & Wrapped in
Puff Pastry & Served with Madeira Gravy



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Wedding Breakfast Menu (B)

Desserts

Whiskey Infused Chocolate & Orange Torte
with Candied Orange Zest & Chantilly Cream

Pear & Almond Tart

Poached Pears on an Almond Frangipane served with a Light Vanilla Custard

Vanilla Pannacotta with Champagne Poached Seasonal Fruits
Finished with Cinnamon Tuile

Hot Chocolate Fondant

served with a Bitter Chocolate Sauce & Topped with Crème Fraiche

Lemon Tart

Handmade Crisp Butter Pastry with a Rich Lemon Filling, Served with
Clotted Cream, Raspberries & Caramelised Lemon Zest

Baked Mascarpone Cheesecake

on a Ginger Nut Biscuit Base & Served with a Cardamom
& Stem Ginger Ice-Cream

Eton Mess

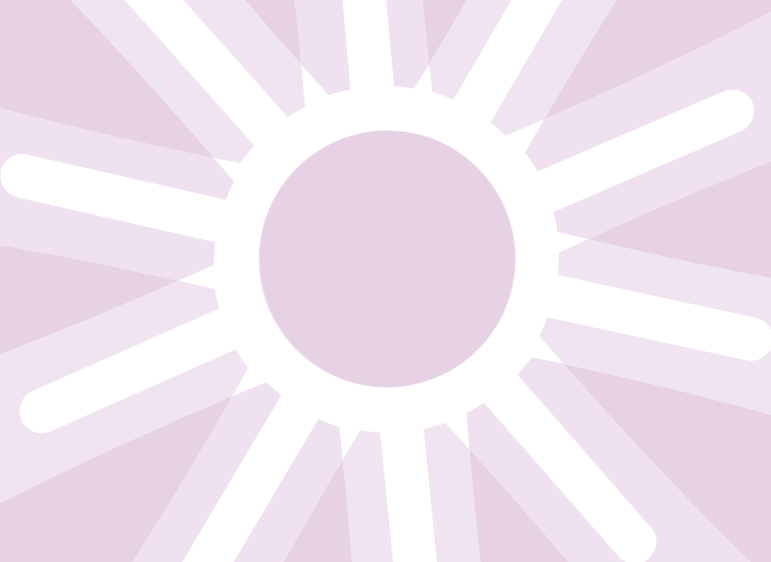
Strawberries Infused with Basil & Whipped Cream
Folded Through Sweet Meringue

Blackberry Crème Brule

with Orange & Ginger Shortbread Biscuits

Price inclusive of crockery & cutlery

One choice from each course excluding any dietary requirements. To add an additional choice there would be a cost per guest supplement.



Wedding Breakfast Buffet

A Selection of Carved Meats Served Hot & Cold:

Roast Beef, Turkey & Home Cooked Ham

Dressed Salmon with Prawns & Citrus Mayonnaise

Roasted Vegetable Tart

Hot New Potatoes & Parsley Butter

Tuscan Tomato & Fennel Salad

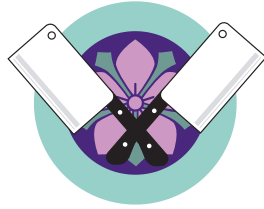
Red Cabbage & Wholegrain Mustard Coleslaw

Spicy Puy Lentils with Beetroot, Broad Beans & Watercress

Mixed Green Leaf Salad Rustic Breads

To include a plated starter & dessert from Wedding Breakfast Menu 'A'





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Finger Buffet

A Selection of Traditional Sandwiches

Home Cooked Ham & Mustard, Egg & Cress, Cheese & Chutney,
Turkey & Cranberry

Breaded Cajun Chicken Fillets

Honey & Mustard Free Range Sausages

Jamaican Jerk Chicken Wraps

or

Prawn Cocktail Wraps

Smoked Salmon & Cream Cheese Roulade

or

Sunblush Tomato

Mushroom, Garlic & Cheese Puff Pastry Rolls

Fresh Fruit Platter

Tortilla Crisps



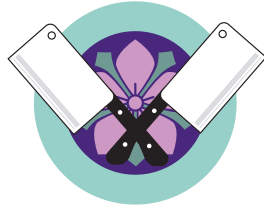


Cheese Tower/Cake

An Assortment of Five Cheeses
Portioned by our Chef 's after The Wedding Breakfast
for your Convenience
&
Accompanied with a Homemade Red Onion Chutney, Biscuits & Breads
Biodegradable Disposable (Knives & Plates)

Serves 120 guests





JOSHUA'S
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BBQ Menu

Simple BBQ Menu

Choice of three from the Classic/Vegetarian Options
Served with a Selection of Breads and Choice of two Salads

Classic Options

Hand Made Beef & Chorizo Burger
Free Range Pork Sausage
Marinated Sirloin Steaks
Peri-Peri Spiced Chicken Skewers
Marinated Salmon Skewers
Lamb and Mint Burgers

Vegetarian Options

Charred Mediterranean Vegetables & Halloumi
Veggie Sausages
Pico De Gallo & Cheddar Quesadilla
Sweet Potato & Coriander Falafel

Elaborate BBQ

Choice of five from the Classic/Vegetarian BBQ Options
A Choice of three from our Salad Menu &
a selection of Breads

Additional Salads available - give us a call

Price inclusive of cutlery & crockery.



Hog Roast Menu

Silver – Serves 80 - 100 Guests

Whole Roasted Pig Carved by The Chef

Served with Homemade Apple Sauce, Stuffing & a Selection of Fresh Rolls & Sauces (Inc. Biodegradable Disposable Sporks, Plates & Napkins)

(Prices available for guests over 100)

Gold – Serves 80 - 100 Guests

Choice of Three from our Salad Menu

(Inc. Biodegradable Disposable Sporks, Plates & Napkins)

(Prices available for guests over 100)

Platinum – Serves 80 - 100 Guests

Served on Platters to the Table

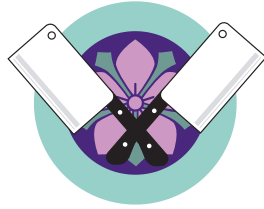
Choice of Three from our Salad Menu

To Include All Crockery, Cutlery & Staffing

(Prices available for guests over 100)

Sliver and Gold Hog Roasts are served buffet style





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Lamb Roast Menu*

Silver Lamb Roast - Serves 50 Guests

Served with Flat Breads, Mint Sauce & Garlic Aioli
(Inc. Biodegradable Disposable Sporks, Plates & Napkins)

Gold Lamb Roast - Serves 50 Guests

Served with Flat Breads, Mint Sauce & Garlic Aioli
Choice of Three from our Salad Menu
(Inc. Biodegradable Disposable Sporks, Plates & Napkins)

Platinum Lamb Roast - Serves 50 Guests

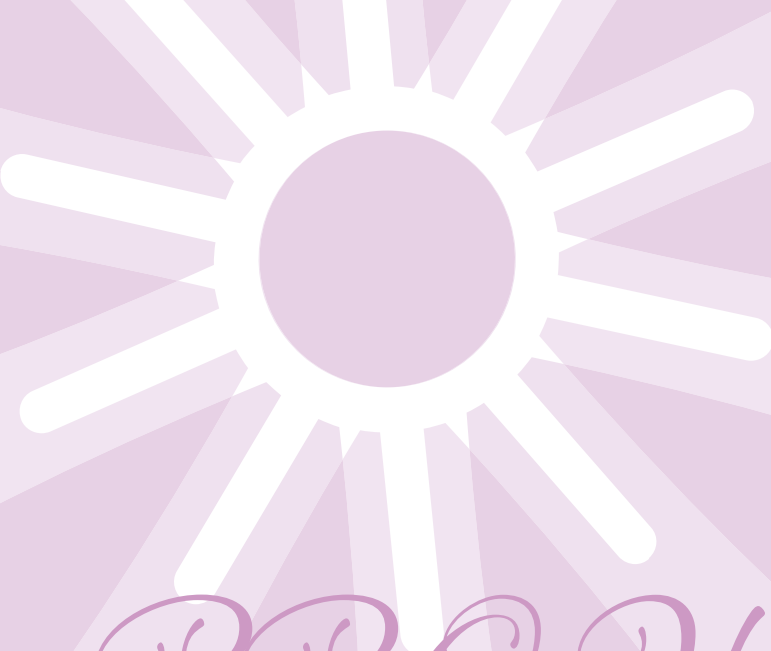
Served on Platters to the Table
Served with Flat Breads, Mint Sauce & Garlic Aioli
Choice of Three from our Salad Menu
(To Include All Crockery, Cutlery & Staffing)

* Price Subject To Market Price

Dessert Options Are Available Upon Request

Sliver and Gold Lamb Roasts are served buffet style



A stylized white sun with a solid purple circle in the center and several white rays of varying lengths. The sun is positioned in the upper left quadrant of the page, set against a background of large, overlapping, light purple organic shapes.

BBQ, Hog Roast & Lamb Roast

Salad Choices

Couscous with Mediterranean Vegetables

Feta, Sun Blush Tomato, Rocket & Black Olives

Classic Coleslaw

New Potato, Red Onion & Chicory

Rocket, Red Chard, Mint, Baby Beets with Goats Cheese

Vine Tomato, Red Onion with Balsamic Dressing

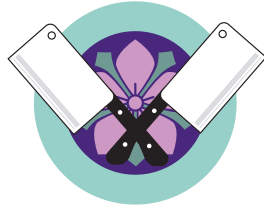
Bombay Potato & Egg Salad

Roasted Butternut Squash, Feta & Puy Lentil Salad

Tuscan Tomato & Fennel Salad with Ciabatta Croutons

Red Cabbage Slaw with Wholegrain Mustard Mayonnaise





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Paella, Large Pans & Street Food

Our Paella's & Large Pans are cooked on location in front of your guests by one of our trained Chefs, adding a sense of theatre as the sounds and smells begin to mingle with you and your friends.

Valencian Paella

Chicken, Chorizo Sausage, White Rice & Green Vegetables

Paella De Marisco

Prawns, Squid, Mussels, White Rice & Red Peppers

Mixed Paella

A Combination of Chicken, Chorizo Sausage, Prawns Mussels & Squid

Thai Style Green Curry

Chicken Breast & Prawns Coated in our own Fresh Green Curry Paste
Cooked with Coconut & Lime Served with Pilau Rice & Naan Bread

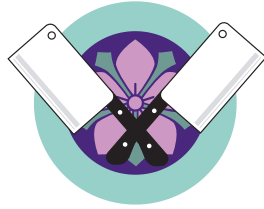
Chilli Con Carne

Classic Mexican Spiced Beef Served with Rice & Tortilla's

Lamb Tagine

A Fragrant North African Dish Incorporating the Sweetness of Dried Fruit & Regional Spices. Served with Cous Cous





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Paella, Large Pans & Street Food

Jamaican Goat Curry

Traditional Spiced West Indian Curry Slow Cooked until Tender &
accompanied with Rice & Peas

Middle Eastern Chicken & Chickpea Stew

An Aromatic Blend of Middle Eastern Flavours with Hints of Lemon & Fresh
Coriander, served with Mint Infused Yogurt

Char Sui Pork

Pork Tender Loin Stir Fried with Mixed Peppers Bok Choi & Chilli,
Tossed Together with Egg Noodles

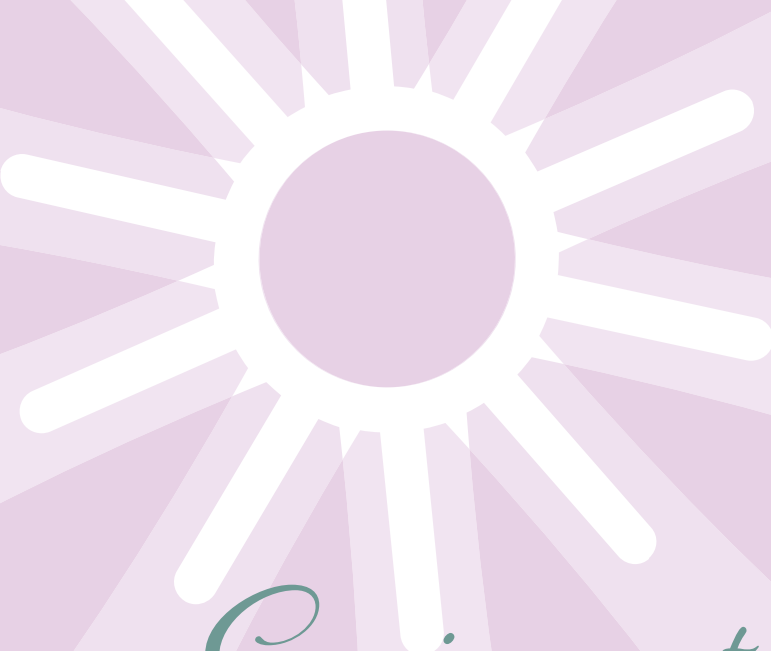
Crepes

Nutella, Sugar & Lemon, Marshmallow, White Chocolate

All prices are based upon a minimum of 60 guests & include staff, disposable
biodegradable sporks, plates and napkins.

Crockery & cutlery can be hired upon request.





Equipment Hire

Kitchen Set Up £250 + VAT

(if no Kitchen and menu dependent)

We can organise the following additional items if required;

Glasses, Glass Water Jugs, Crockery, Cutlery,

Table Linen (round or trestle table),

Table Linen Napkins.

Services

Cake Cutting

Served on Platters With Disposable Plates & Napkins

OR

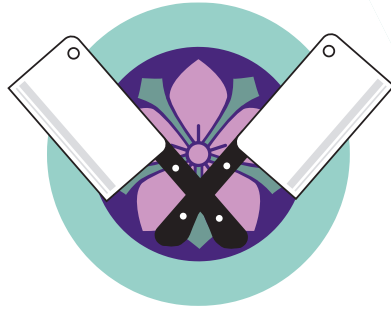
Plated & Served To Your Guests With Fruit Garnish & Pouring Cream

Cheese Tower Portioning

Inc Disposable Napkins

*The above Prices exclude VAT - *Terms & Conditions of Hire apply*

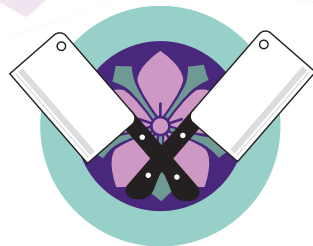




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